

# Three-sink method

All steps must be followed in the correct order for the cleaning and sanitizing tasks:



1

## Maintain temperature

Manually remove and collect all remaining food debris.



2

## Wash dishes

Use warm, soapy water (**43°C / 110°F**) and a suitable brush to remove oil and other remaining stains on the dishes and utensils.



3

## Rinse the dishes

Thoroughly rinse the dishes with warm water to remove the remaining detergent.

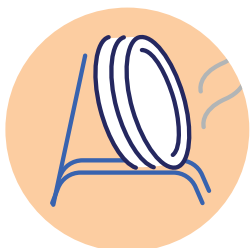


4

## Soak in sanitizer

Collect and soak all rinsed dishes in your chosen sanitizer. Follow the instructions under the label of your sanitizer regarding the correct concentration and contact time.\*

*\*Alternatively, use very hot water with a temperature of at least 77°C / 171°F as the sanitizer and soak dishes for a minimum of 30 seconds.*



5

## Air-dry

Stack all sanitized dishes in a dedicated rack and allow them to air-dry naturally.\*

*\*Do not use any kind of towel to dry the sanitized dishes as this can cause cross-contamination.*



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